

PROJECT NUMBER : 1757
PROJECT TITLE : Analytical Flavor Specifications
PROJECT LEADER : M. L. Zimmermann
PERIOD COVERED : December, 1990

FLAVOR SPECIFICATIONS AND CERTIFICATION

- A. **Objective:** To develop analytical and sensory specifications for current, incoming flavor materials and to transmit specifications and methods for monitoring specifications to appropriate groups. To certify that PMI export flavor materials meet GFO, to issue a certification of analysis and to transfer methodology and certification to the Flavor Center.

B. **Results:**

A third off-site visit to one of the flavor vendors has resulted in favorable acceptance of the proposed specifications for their products. Exchange samples both simple and complex are planned and these are to be handled by the Flavor Center. Communications with other vendors as to the methodology used to specify the flavors has been examined and communications with key individuals is in progress.

A set of 168 DM codes are in the final stages of the specification process. A series of vendor packages are now being prepared for release to these vendors. A series of materials still requires development of methods suitable for use in the QA environment for products not amenable to our current procedures.

Material was harvested from the greenhouse and initial attempts to isolate a marker compound have met with success; however, the identity of this compound has not been determined. Attempts by Chemical Research personnel to isolate marker components for the other botanical material has also met with success. Efforts are in place to develop suitable approaches for inclusion of these procedures in the certification program.

A problem associated with one of the PME materials was investigated at the request of M. Murray. Subsequent sample exchanges and component analyses determined that a treatment procedure in the method for analysis at PME was hydrolyzing the material from certain components within the blend.

- C. **Plans:** Continue the certification of the PMI samples, continue to effect a smooth transition of the procedures used for this process to the Flavor Center, issue the FRG Direct Materials, complete the specification process for the vendors on hand and continue the visits with key vendors on technical issues.

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